

Goat Cheese & Marinara Dip



FOODSERVICE

SERVING SIZE: 15

Ingredients

- 4 ounces Goat Cheese
- 2 cups Furmano's Deluxe Marinara
- 1/2 teaspoon Oregano, Dry
- 1/2 teaspoon Red Pepper Flakes
- 1/4 teaspoon Kosher Salt
- 1/4 cup Basil, Chiffonade

In This Recipe



Chunky Style Spaghetti Sauce



Marinara Sauce - Deluxe

Preparation

1. Preheat oven to 350F degrees
2. Remove the goat cheese from the package and lay the log in the center of the baking dish.
3. Spoon the marinara into a trench around the goat cheese, place the sauce all the way around, and as evenly as possible.
4. Sprinkle the top with salt, oregano and red pepper flakes
5. Place the baking dish in the preheated oven for 25-30 minutes, just until the sauce around the cheese begins to bubble.
6. Once the dip is removed from the oven, top with a little fresh basil. Serve immediately!
7. Perfect served with crostini, pita chips, warm baguette.

